

## IN THE CLAIMS

Please cancel claims 64 and 76 through 82 as indicated below. Please amend the remaining claims as set forth below:

Claims 1 through 40: Cancelled

41. (Amended) A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material; and

said tank sized with respect to said screen basket and a full liquid level of said interior volume such that after a predetermined infusion time, said basket is moved upwardly within said tank out of contact with the beverage within said tank.

42. (Previously presented) The device as in claim 41, wherein said screen basket is vertically movable within said tank.

43. (Previously presented) The device as in claim 41, wherein said screen basket is rotatably movable within said relative to a vertical axis.

44. (Previously presented) The device as in claim 41, further comprising a sealing device disposed in said gap around a circumference of said screen basket.

45. (Previously presented) The device as in claim 41, further comprising a drive system attached to said screen basket for moving said screen basket in said tank.

46. (Amended) ~~The device as in claim 45,~~ A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material;

a drive system attached to said screen basket for moving said screen basket in said tank; and

wherein said drive system comprises a water-operated hydraulic system.

47. (Previously presented) The device as in claim 46, wherein said water-operated hydraulic system is connectable to a water main supply.

48. (Previously presented) The device as in claim 41, wherein said screen basket comprises generally impermeable side walls and a permeable floor.

49. (Previously presented) The device as in claim 48, wherein said screen basket further comprises a permeable lid.

50. (Previously presented) The device as in claim 41, wherein said screen basket is compartmentalized.

51. (Previously presented) The device as in claim 50, wherein said screen basket comprises a plurality of compartments in a horizontal plane for simultaneous movement in a vertical plane.

52. (Previously presented) The device as in claim 50, wherein said screen basket comprises a plurality of vertically aligned compartments.

53. (Amended) ~~The device as in claim 52;~~ A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material;

wherein said screen basket is compartmentalized and comprises a plurality of vertically aligned compartments; and

wherein said screen basket is rotationally movable within said tank and comprises permeable side walls.

54. (Previously presented) The device as in claim 41, further comprising a control device configured for controlling production of the beverage as a function of any combination of quantity of liquid within said tank, temperature of liquid within said tank, type of infusion material, and infusion time of the liquid and infusion material.

55. (Previously presented) The device as in claim 54, wherein said control device is programmable.

56. (Previously presented) The device as in claim 41, wherein said screen basket is vertically movable within said tank and upward movement of said screen basket is limited such that for a given quantity of liquid in said tank, a floor of said screen basket is generally at an upper surface level of the liquid at an upper reversing point of movement of said screen basket.

57. (Previously presented) The device as in claim 56, wherein an upper edge of said screen basket is located above the upper surface of the liquid within said tank at a lower reversing point of movement of said screen basket.

58. (Previously presented) The device as in claim 41, further comprising at least one sensor disposed so as to detect movement of said screen basket within said tank.

59. (Previously presented) The device as in claim 41, further comprising a heating system configured generally at a bottom of said tank for heating the liquid within said tank.

60. (Amended) ~~The device as in claim 41,~~ A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

\_\_\_\_\_ a tank configured for introduction of the liquid into an interior volume of said tank;  
\_\_\_\_\_ a screen basket movably disposed within said tank, said screen basket  
configured for receipt of the infusion material;

\_\_\_\_\_ said screen basket sized with respect to said tank such that a relatively small gap  
is defined between said screen basket and an inside wall of said tank, said gap having  
dimensions such that upon movement of said screen basket within said tank,  
substantially all of the liquid within said tank is caused to flow through said screen  
basket for permeation of the liquid and infusion material; and

further comprising a cooling system configured generally near a top of said tank  
for cooling liquid within said tank.

61. (Previously presented) The device as in claim 41, further comprising at  
least one temperature sensor disposed to monitor temperature of the liquid in said tank.

62. (Previously presented) The device as in claim 41, wherein said tank  
comprises a sealable lid.

63. (Amended) ~~The device as in claim 62,~~ A device for production of  
beverages wherein liquid is added to an infusion material to make the beverage, said  
device comprising;

\_\_\_\_\_ a tank configured for introduction of the liquid into an interior volume of said tank;  
\_\_\_\_\_ a screen basket movably disposed within said tank, said screen basket  
configured for receipt of the infusion material;

\_\_\_\_\_ said screen basket sized with respect to said tank such that a relatively small gap  
is defined between said screen basket and an inside wall of said tank, said gap having  
dimensions such that upon movement of said screen basket within said tank,

substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material;

wherein said tank comprises a sealable lid; and

further comprising a sensor disposed so as to monitor the position of said lid.

64. Cancelled

65. (Amended) ~~The device as in claim 41,~~ A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material; and

further comprising at least one sensor disposed to monitor a quantity of liquid within said tank by measuring a weight of said tank.

66. (Previously presented) The device as in claim 65, wherein said sensor comprises a strain gauge.

67. (Amended) A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;

adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature; and

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

after said predetermined infusion time, moving the screen basket to a position within the tank such that the infusion material within the screen basket is out of contact with the beverage within the tank.

68. (Previously presented) The process as in claim 67, wherein a movement of the screen basket within the tank is determined as a function of any combination of type of infusion material, liquid temperature, and quantity of liquid within tank.

69. (Previously presented) The process as in claim 67, further comprising storing the beverage within the tank for subsequent dispensing from the tank after the infusion time, monitoring temperature of the beverage within the tank during storage and dispensing, and activating heating or cooling elements to maintain the beverage at a desired temperature.

70. (Amended) ~~The process as in claim 67,~~ A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;

adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

comprising determining the quantity of liquid within the tank by weighing the tank with liquid with a weight measuring device that has been adjusted for zero weight with the tank empty.

71. (Previously presented) The process as in claim 67, further comprising storing the beverage within the tank for subsequent dispensing from the tank after the infusion time, and monitoring quantity of the beverage in the tank during storage and dispensing.

72. (Amended) ~~The process as in claim 67,~~ A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;

adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and



wherein the tank has a sealable lid, and further comprising monitoring the position of the lid such that the liquid in the tank cannot be heated unless the lid is in a closed position.

73. (Amended) ~~The process as in claim 67,~~ A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;  
adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;  
after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

wherein the screen basket is moved out of the liquid after the infusion time, and a signal is automatically generated indicating that the beverage is complete.

74. (Previously presented) The process as in claim 73, wherein time remaining for the infusion time is monitored and displayed.

75. (Amended) ~~The process as in claim 67,~~ A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;  
adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

comprising moving the basket within the tank with a water-operated hydraulic system.

Claims 76 through 82: Cancelled